

Batch #47 - 11 sep. 2022

Winterbiertje 2022 - 8.8%

American Amber Ale

Brewer: Johan Klaassen
Author: Hierdens Biertje

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.29
Color : 37 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.071
Original Gravity : 1.081
Final Gravity : 1.014

Fermentables (7.25 kg)

3.1 kg - GreenSwaen Pilsner 3.7 EBC (42.8%)
3.1 kg - Pale Malt 6.5 EBC (42.8%)
300 g - BlackSwaen Honey Biscuit 84.5 EBC (4.1%)
300 g - Caramel Munich II 120 EBC (4.1%)
200 g - GoldSwaen Brown Supreme 300 EBC (2.8%)
200 g - GoldSwaen Light 15 EBC (2.8%)
50 g - Chocolate Wheat 820 EBC (0.7%)

Hops (50 g)

60 min - 30 g - Brewer's Gold - 7% (21 IBU)
10 min - 20 g - Hallertauer Mittelfrueh - 4%...

Miscellaneous

5 min - Boil - 20 g - Coriander Seed
Boil - 10 g - Sinaasappelschil
Boil - 1 g - kruidnagel

Yeast

2 pkg - Fermentis Safebrew Abbey Ale BE-256

Default

Batch Size : 20 L
Boil Size : 24.88 L
Post-Boil Vol : 21.88 L

Mash Water : 25.25 L
Sparge Water : 5.59 L
Boil Time : 60 min
Total Water : 30.84 L

Brewhouse Efficiency: 72%
Mash Efficiency: 75.6%

Mash Profile

High fermentability
62 °C - 25 min - Temperature
72 °C - 40 min - Temperature
78 °C - 1 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.070

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



37 EBC

Recipe Notes

Het winterbiertje voor dit jaar van Hierdens Biertje

Batch Log

11 september 2022	Brew Date
11 september 2022	Fermentation Start
11 september 2022 20:42	Status: Fermenting
24 september 2022 16:55	Status: Conditioning
24 september 2022	Bottling Date
12 juli 2023 23:18	Status: Completed